Starters

"GALANTINA" COLD OF CARN D'OLLA WITH "ESCUDELLA" JELLY 28€
(Our light interpretation of a classic of traditional Catalan cuisine)

CRISPY SCAMPI WITH XATÓ SAUCE 42€
(Delicate Greek kataifi pastry with Mediterranean salad and traditional Catalan "picada")

SCALLOP FROM NORMANDY SALPICON WITH AVOCADO 36€
(Tomato, onion and three-colour pepper salpicon)

OUR "CARABINERO" SHRIMP "COCKTAIL" 54€
(Carabinero shrimp aspic with salad and pink sauce ice cream)

SCAMPI AND SHRIMP TARTARE WITH WALDORF SALAD AND CELERY SORBET 48€

"ALL-I-PEBRE" OF BONITO FROM LLANÇÀ 32€
(Potato and bonito stew from the "Mar d'Amunt")

COULANT MUSHROOM, CERDANYA TARTALLOTJA CHEESE, WALNUTS AND CALAF EGG YOLK 36€

VIA VENETO SPANISH OMELETTE 62€
(New version of our omelette: with streaky bacon and Imperial Golden Caviar)

OUR CANNELLONI STUFFED WITH PRAT FREE-RANGE CHICKEN "POTA BLAVA" 30€

FISH SOUP WITH BRIOCHE OF SAFFRON AND "ROUILLE" 38€
(Bouillabaisse with jig-caught squid, shrimps from Palamós, mussels and black scorpion fish)

Fish

MARKET "BABY HAKE" IN GREEN SAUCE 34€

(Andalusian-style, coated in chickpea flour, stuffed and served with garden sprouts)

"GAUDI" RED MULLET WITH BEURRE BLANC SAUCE 44€
(A tribute to an iconic dish from El Bulli)

SEA BASS "À LA CHAMPAGNE" (Wild sea bass gratin with champagne sauce and a creamy spinach lingot) 48€

COOKED TUNA IN PRIORAT RED WINE 38€
(Bluefin tuna from l'Ametlla de Mar confited with salsify, risolée potatoes, and baby onions)

LOBSTER WITH CARDINAL SAUCE 56€
(Served with homemade tortelloni filled with sun-dried tomato and basil)

Meat dishes

QUAIL AND FOIE GRAS "CORDON BLEU" 46€
(Stuffed with foie gras and breaded; served with green and white asparagus)

PYRENEAN LAMB WITH CHARRED LEEKS AND ROMESCO 38€
(In two preparations: tender and crispy; served with a white romesco sauce)

CATALAN-STYLE PIGEON 46€
Royal-style pigeon, breast and leg roasted, served with pine nuts and apricot spheres

GALICIAN VEAL AND IBERIAN BACON MILLE-FEUILLE 48€
(With a potato "sandwich" made with puff pastry and seasonal aromatic herbs)

CHARCOAL-BROILED KID GOAT CHOPS WITH SOUFFLÉ POTATOES 48€

ROASTED DUCK IN ITS OWN JUICE "A LA PRESSE" (pressed) (min. 2 pers.) 48€ p.p.
(Our greatest classic since 1967)

Prices with VAT included

Great tasting menu

We offer you a gastronomic trip through our newest dishes
accompanied by wines that have surprised and captivated us

GREAT TASTING MENÚ APPETIZER

Red Vermouth from Reus "Fot-li"
(Exclusive edition for Via Veneto with 19 botanicals)

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SCALLOP FROM NORMANDY SALPICON WITH AVOCADO
(Tomato, onion and three-colour pepper salpicon)

Alsace White Wine "L'abeille et le papillon 2024" by Jintaro Yura (Pinot Blanc)

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OUR "CARABINERO" SHRIMP "COCKTAIL"
(Carabinero shrimp aspic with salad and pink sauce ice cream)

Jumilla White Wine "Matas Altas 2024" by Bodegas Cerrón (ungrafted vineyard)

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COULANT MUSHROOM, CERDANYA TARTALLOTJA CHEESE, WALNUTS AND CALAF EGG YOLK
Champagne Veuve Clicquot "La Grande Dame 2018" (Pinot Noir)

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"ALL-I-PEBRE" OF BONITO FROM LLANÇÀ
(Potato and bonito stew from the "Mar d'Amunt")

Penedès Red Wine "Collita Roja 2016" by Bodegas Pardas (Sumoll, served in magnum)

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PYRENEAN LAMB WITH CHARRED LEEKS AND ROMESCO
(In two preparations: tender and crispy; served with a white romesco sauce)

Bodegas Perelada Finca Garbet Magnum 2017 (Exclusive for Via Veneto)

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SELECTION OF ARTISANAL CHEESES
Pastor Carbonera (goat, Berguedà), DaJosefa (cow, Lugo), Añejo Pasamontes Oro (sheep, La Mancha)

Palo Cortado – Bodegas Alvear Solera del Callejón 20 Years Magnum (Exclusive for Via Veneto)

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"GOLDEN LIONESA"
(Lionesa pastry filled with vanilla and Matusalem rum ice cream)

Matusalem Gran Reserva Enigma Solera 23 Rum

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Price Menu (without wines): 175€
Wine pairing: +80€